



Roasted Tomato Chicken Crostata

Upside down Italian flavored chicken and stuffing crostata pie

2 Tablespoons olive oil
2 cups chopped onion
1-1/4 pounds ground chicken
1 teaspoon salt
1/4 teaspoon black pepper
3 Tablespoons brown sugar
3 Tablespoons balsamic vinegar
2 Tablespoons water

1 Tablespoon unsalted butter, melted
1 Tablespoon olive oil
2 large red tomatoes or as needed, thinly sliced
1 large yellow tomato, or as needed, thinly sliced
4 cups fresh Italian breadcrumbs

1/2 cup fresh basil leaves
1 garlic clove, sliced
1/4 cup sundried julienne, cut tomatoes in oil
8 ounces shredded pepper jack cheese
1 (9 inch) refrigerated ready to bake pie crust

Garnish suggestions: 2 to 3 Tablespoons chopped parsley; 1 to 2 Tablespoons crumbled farmers cheese, goat cheese, or feta cheese.

Cook Chicken: Place oil into an 11 or 12 inch nonstick pan; sauté onion to soften, add ground chicken, breaking into small pieces. Season with salt and black pepper. Cook over medium/high heat for about 10 minutes, stirring frequently. Drain off excess drippings. Stir in brown sugar, balsamic vinegar, and water to chicken; stir; reduce heat to simmer; cook for 5 minutes. Set aside.

Prepare Baking Skillet or Dish: In 11-inch nonstick ovenproof skillet or baking dish, combine melted butter with olive oil; spread to coat pan or dish.

Layer Filling Ingredients:

- Arrange tomato slices alternating rings of red and yellow tomatoes over the bottom nonstick pan or dish, overlapping slices, press down lightly.
- In food processor, process breadcrumbs, basil leaves, garlic, and sundried tomatoes until chopped.
- Layer breadcrumbs over tomatoes; lightly press crumbs down. Spoon cooked chicken over breadcrumbs; sprinkle with shredded cheese.
- Flatten pie dough; if necessary, roll to diameter large enough to cover filling. Lay pie crust on top of layers to cover filling.

Bake Crostata: Bake in 425-degree F oven for 30 to 40 minutes or until golden brown. Let rest 5 minutes.

To Serve: Carefully loosen edges. Place a large plate over skillet or baking dish; invert crostata onto the plate
Garnish the top with chopped parsley and fine crumbled cheese.
Serve warm. Serves about 4 to 6 Cut into slices.

Cook's Note: The amount of tomato slices will vary depending on the size of your tomatoes. When you turn it over, occasionally a tomato slice or two might stick, just replace on top of crostata. It can be prepared in one large oven-safe skillet if desired. It's delicious served with a fresh Italian salad and glasses of chilled Italian red wine. You can also use your own pie crust in place of the premade one.

My Recipe from: *Midwest Living Magazine Recipe Contest* – recipe won People's Choice Award in Branson, Missouri

For More Information See:

<https://www.midwestliving.com/recipe/roasted-tomato-chicken-crostata/#>

About the Recipe: Recipes that bake upside down are always fun to make. This chicken dish combines lots of Italian flavoring with fresh tomatoes, savory herbed chicken, a tomato basil bread stuffing, peppered cheese, and a flaky crust. Just add the layers, bake in the oven, flip over, and enjoy.